Waitstaff
The Chocolate Mousse | Barryville, NY

Overview:
The Chocolate Mousse is seeking friendly, dependable, and motivated Seasonal Waitstaff to join our team. We are looking for individuals who enjoy working with people, thrive in a team environment, and are willing to learn. Responsibilities include customer service, table and counter service, and assisting with daily food and beverage preparation. Previous experience is preferred, but training will be provided to the right candidates.

Major Responsibilities:
- Provide friendly and attentive table and counter service.
- Take customer orders, process payments, and operate the POS system.
- Prepare coffee and operate espresso equipment.
- Bake and prepare pre-prepped goods as needed.
- Learn the menu, including ingredients and potential allergens.
- Follow proper food safety, sanitation, and hygiene practices.
- Maintain a clean and organized work environment.
- Work cooperatively with customers and team members.

Requirements:
- High School Diploma or GED preferred.
- One year of food service or customer service experience preferred.
- Strong communication skills and a friendly, positive attitude.
- Ability to multitask and work in a fast-paced environment.
- Willingness to learn food preparation, POS operations, and food safety procedures.
- Dependable, team-oriented, and maintains excellent personal hygiene.
- ServSafe Food Handler certification is a plus but not required.
- Professional references required; reference checks will be conducted as part of the hiring process.

Shift, Salary, and Benefits:
- **Salary:** $10.70 an hour + tips. If tips aren't met – get paid $16.00 an hour
- Seasonal, Full-Time and Part-Time Opportunities.
- **Schedule:** Thursday through Monday.
- **Benefit:** Clothing Allowance.

To Apply:
Interested candidates are encouraged to apply by emailing your resume to Kathy at springhousellc@aol.com